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Corrigendum

Corrigendum to “Proteomic and genetics insights on the response of the bacteriocinogenic *Lactobacillus sakei* CRL1862 during biofilm formation on stainless steel surface at 10 °C” [Int. J. Food Microbiol. 258 (2017), 18–27]



Mariana Pérez-Ibarreche, Lucía M. Mendoza, Graciela Vignolo, Silvina Fadda*

Centro de Referencia para Lactobacilos (CERELA), CONICET, Chacabuco 145, T4000ILC Tucumán, Argentina

The authors regret to inform you that an involuntary error about the origin and previous name of the microorganism of study was made in Materials and methods section of the present article and we would like to correct it as indicated as follows:

“*Lactobacillus sakei* CRL1862 was isolated from artisanal cooked sausages (Herman, 2014). This strain is able to produce bacteriocin, a

peptide with inhibitory activity against bacteria from the genus *Listeria* (Castellano et al., 2012).”

Herman, Cristian (2014). Isolation, selection and evaluation of lactic acid bacteria for bioprotection of cooked meat products. National University of the Southern Chaco, Chaco, Argentina. Doctoral Thesis.

The authors would like to apologise for any inconvenience caused.

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* Corresponding author.

E-mail address: sfadda@cerela.org.ar (S. Fadda).

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